

Braised Mustard Greens

Ingredients

Instructions

Add the oil to a saute pan set over medium heat that is large enough to hold the greens laying flat. Add the onions, shallots and garlic. Cooking them until fragrant and just beginning to color, about 8 minutes.

Pour the chicken stock over the mixture and add the red pepper flakes. Bring the stock to a boil, then lower the heat to a simmer and lay the greens out flat on top. Swirl the pan to get the greens coated with the liquid and cook 15 minutes. Turn the whole pile of greens once or twice during cooking using a spatula to keep them laid out flat for presentation. Season them with salt and pepper as you turn them.

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Turn off the heat and add the red wine vinegar, swirling the pan once again to coat the greens. Carefully slide the greens out flat onto a serving platter and sprinkle with mustard seeds.